

IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (currently amended): A foamed composition obtained by foaming an oil-in-water type emulsion comprising the following (A), (B) and (C):

(A) from 7 to 35% by weight of an oil phase ~~comprising~~ consisting of fat or oil ~~containing~~ consisting of from 1 to 69.9% by weight of triglycerides, from 0.1 to 9% by weight of monoglycerides and from 30 to 90% by weight of diglycerides, and optionally a vegetable sterol and optionally an antioxidant wherein 80% by weight or more of the fatty acids in the diglycerides are unsaturated fatty acids, wherein 0 to 20% by weight of the fatty acids in the fat or oil are saturated fatty acids, and wherein less than 10% by weight of the fatty acids in the fat or oil are trans acids;

(B) from 65 to 93% by weight of a water phase, wherein the water phase comprises from 15 to 60% by weight of sugars, sugar alcohols, and mixtures thereof;
and

(C) an emulsifier having an HLB of 8 or more

wherein the volume-average particle diameter of said oil-in-water type emulsion is from 0.9 μm or less and

wherein said composition has a specific gravity of from 0.1 to 0.9 g/cm^3 .

Claim 2 (previously presented): The foamed composition according to Claim 1, wherein said emulsifier is present in an amount of from 0.1 to 5 parts by weight based on 100 parts by weight of the emulsion.

Claim 3 (previously presented): The foamed composition according to Claim 1 or 2, the emulsion further comprising a protein in an amount of from 0.1 to 10 parts by weight based on 100 parts by weight of the emulsion.

Claims 4-5 (canceled).

Claim 6 (previously presented): A method of producing the foamed composition according to Claim 1, the method comprising performing a high-pressure emulsifying treatment under a pressure of from 78.5 to 490 MPa.

Claim 7 (previously presented): The foamed composition according to claim 1, wherein 90 to 100% of said unsaturated fatty acids have 10 to 24 carbon atoms.

Claim 8 (previously presented): The foamed composition according to claim 1, wherein fatty acids comprising said diglyceride comprises 20-65% of oleic acid.

Claim 9 (previously presented): The foamed composition according to claim 1, wherein fatty acids comprising said diglyceride comprises 15-65% of linoleic acid.

Claim 10 (previously presented): The foamed composition according to claim 1, wherein fatty acids comprising said diglyceride comprises less than 15% of linolenic acid.

Claim 11 (previously presented): The foamed composition according to claim 1, wherein said diglyceride comprises at least 50% of 1,3-diglycerides.

Claim 12-13 (canceled)

Claim 14 (previously presented): The foamed composition according to claim 1, wherein said sugars, sugar alcohol, and mixtures thereof is at least one selected from the group consisting of glucose, fructose, maltose, sucrose, lactose, sucralose, sorbitol, maltitol, erythritol, xylitol trehalose, reduced starch saccharides, isomerized sugars and starch syrups.

Claim 15 (previously presented): The foamed composition according to claim 1, wherein the emulsion has a specific gravity of from 0.3 to 0.7 g/cm³.

Claim 16 (previously presented): The foamed composition according to claim 1, wherein all the constituent fatty acids include 0.1 to 5 wt. % of trans acids.

Claims 17-19 (canceled):

Claim 20 (currently amended): The foamed composition according to claim 1, further ~~comprises~~ consisting of 0.05 to 4.7 parts by weight of vegetable sterol to 100 parts by weight of the fat or oil.

Claims 21-22 (canceled)

Claim 23 (previously presented): The foamed composition according to claim 1, wherein the volume-average particle size is 0.05 μm to 0.3 μm .

Claim 24 (currently amended) The foamed composition according to claim 1,
wherein a ratio by weight of said ~~emulsifier to said~~ fat or oil to said emulsifier is 25/1 to 5/1.

Claim 25 (currently amended) The foamed composition according to claim 1,
wherein a ratio by weight of said ~~emulsifier to said~~ fat or oil to said emulsifier is 20/1 to 5/1.

Claim 26 (currently amended) The foamed composition according to claim 1,
wherein a ratio by weight of said ~~emulsifier to said~~ fat or oil to said emulsifier is 18/1 to 5/1.